## TERRITORIES & RESTAURANT

## The School of taste in the KIP Pavilion at Expo 2015

On 26th August 2015 the new restaurant of the Group Cramst was inaugurated in the KIP Pavilion at EXPO Milan 2015. For over 30 years Cramst has been a protagonist in the food service sector and an ambassador of the Umbrian taste throughout Italy.

For 2 months Cramst will be at EXPO, in the KIP Pavilion with the project *Territories & Restaurant - the best for less.* 

The project, carried out in cooperation with Cittaslow International - *the International Network of cities where living is easy* - aims at bringing out the best Italian regional recipes and at offering a good quality-price ratio. One of the

strengths of the project is to offer dishes prepared with unique and genuine ingredients.

The first protagonist is the cuisine from the Umbria Region: the idea is to rediscover recipes and traditions that live in small villages and that too often are unknown. In the next weeks other proposals of the typical Italian cuisine will be presented. Visitors will also be involved in animated cooking shows and events dedicated to regional culinary traditions.

This project will show the excellence of the Italian territories by giving farmers, food producers and craftsmen of taste, including chefs, the opportunity to be known and appreciated in a unique opportunity as EXPO Milan 2015.

## To know more

http://www.cramst.it/

https://it-it.facebook.com/cramst



